



Maple Glazed Bacon Wrapped Chukar

Serves 6

12 Chukar Breasts (Pheasant maybe substituted, but use 6-8 breasts)
12-14 pieces thick cut smoked bacon
4 oz pure maple syrup

This recipe is very easy, but it is loved by everyone.

Preheat oven to 400 degrees

Cut each Chukar in half lengthwise giving you 24 pieces. Cut the bacon in half and wrap each piece of Chukar. It maybe necessary to fold the Chukar in half so that it fits into the bacon when wrapped up. Place Chukar on greased cookie sheet or use parchment paper. Place in oven and bake until bacon is just about finished. Remove from oven and brush each piece with maple syrup. Place back in oven and bake until finished (remove before syrup begins to burn). Brush once more with syrup and let cool slightly. Serve on platter with frill toothpicks.